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<b>(21) International Application Number:</b> PCT/IB00/00168 <b>(22) International Filing Date:</b> 4 February 2000 (04.02.00)  <b>(30) Priority Data:</b> 9902520.7                      4 February 1999 (04.02.99)                      GB  <b>(71) Applicant (for all designated States except US):</b> DANISCO A/S [DK/DK]; Langebrogade 1, P.O. Box 17, DK-1001 Copenhagen K (DK).  <b>(72) Inventor; and</b> <b>(75) Inventor/Applicant (for US only):</b> JOHANSEN, Lisbeth, Høj [DK/DK]; Skolegade 17, DK-8300 Odder (DK).  <b>(74) Agents:</b> HARDING, Charles, Thomas et al.; D. Young & Co., 21 New Fetter Lane, London EC4A 1DA (GB).		<b>(81) Designated States:</b> AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).  <b>Published</b> <i>With international search report.</i> <i>Before the expiration of the time limit for amending the</i> <i>claims and to be republished in the event of the receipt of</i> <i>amendments.</i>
<b>(54) Title:</b> MASA BASED FOOD PRODUCTS MODIFIED WITH AN ENZYME OR A REDUCING AGENT  <b>(57) Abstract</b>  There is provided a process for the preparation of a modified masa foodstuff, the process comprising the steps of (i) preparing a masa by nixtamalisation of corn (ii) contacting a reducing agent or an enzyme with (a) the masa, and/or (b) the corn prior to nixtamalisation; such that a protein native to the corn is modified.		